

## Prawn Pepper Masala Recipe

### Ingredients:

- Prawns – 250 gms, cleaned, deveined, washed
- Onions – 1/4 cup, finely chopped
- Green Chillies – 2, finely chopped
- Ginger Garlic Paste – 3 tsp
- Tomato – 1, finely chopped
- Turmeric Powder – a pinch
- Black Pepper Powder – 3 tsp
- Coriander Leaves – handful, finely chopped
- Salt as per taste
- Oil – 2 tblsp
- Cinnamon – 3/4 inch piece
- Saunf – 1 tsp
- Curry Leaves – few



### Method:

- Heat oil in a pan over medium flame.
- Fry the cinnamon, saunf and curry leaves for 30 seconds.
- Add the onions and saute until golden.
- Add the ginger garlic paste and stir-fry for a minute.
- Add the green chillies and tomatoes.
- Stir well and cook for a minute more.
- Add the prawns, turmeric powder and salt. Add 2 to 3 tblsp water if required.
- Stir well.
- When the gravy starts to thicken and prawns are cooked, sprinkle pepper powder and coriander leaves.
- Remove from flame.
- Serve.